# THE SOCIAL CORNER

### TO BELIEVE IN THE HEROIC MAKES HEROES

### SOCIAL' CORNER PRIZES FOR OCTOBER One Dollar Each

To DIANA for letter entitled Look Well After Today.
To PRIMROSE for letter entitled Making Cases From Cretonne. To MA OF GREENE GABLES for letter entitled Don't Let Mending Get

To AUNTIE NO. 1 for letter entitled Using Up Left Over Baked Beans. To AUNT MERITABLE for letter entitled In The Berkehire Hills.

# SOCIAL CORNER PORTRY

Beauties will rise we never saw before. Oh, watch for beauty all along the way Take beauty from today

When our today claims majesty of years

And whitening harvest shows what we have sown.

Derper our faithful days, our hely tears. Our full hearts singing with their joy-

### SOCIAL CORNER EVENTS

Nov. 2-Meeting of Club No. 2 3-Meeting of Club No. 4 with Last Rose of Summer, at Pemfret. Franklin Hall, Willimantic.

### Answers and Inquiries Deffah Deal: Letter received and for

warded as requested. Interested Reader: Your name has been

Barliar: Tour name has been added to the Social Corner list.

Have not been out on a case as yet, but Have not been out on a case as yet, but Have not been out on a case as yet, but Have not been out on a case as yet, but Have not been out on a case as yet, but Have not been out on a case as yet, but Have not one out on a case as yet, but Have not one out on a case as yet, but I have not one out on a ca Balay Bobbitt and Pinkey: Letter re

Eleie A: Your name has been listed in the Social Corner.

G. D. W. Your name has been added to the Social Corner membership roll. GLAD: Your name has been added t The pen name you selected belongs to another. If you prefer some other than this can be early changed. G. S. H.: Letter received and for-

### RECIPE FOR BROWN BREAD

Dear Editor and Sisters: I know sold enjoy the Social Corner meetings ich and would like to become a I take great interest in reading all the beautiful letters printed in The affeth every Saturday morning. rive you my recipe for brown bread; Good Brown Bread: I cup meal scale-d with bolling water chough to wet it; our molasses turned right on the meal, teaspoon salaratus wet with a little colling water, then fill the cup with mour milk stir it all up to dissolve salaratus, turn this on to the meal then beat this all together then I cup of rye meal. Mix altogether and if not thick enough te from from spoon I put in a small handful of flour. Add 1-4 teaspoon salt, then grease pall good, put in the dough and over the pail and set in a kettle of boil ing water and boil 2 1-2 hours and set

SAVILLAR

pound of sugar, 1 teaspoon of butter, sether with one small cup of water and steam, buil five minutes or until quite thick. Sauc half five minutes or until quite thick. Store in class jars. This is very nice

# BLACKBERRY BRIER

Dear Sisters: I noticed in the Saturday Corner page R. M. R. C. P. asks for a reliable recipe for beef suct pudding such as 'mother' used to make and as I have one which I have used many times and I was handed down to me from one who went to her reward many years ago ding and Christmas pudding. In the last care of them. Sometimes I think I will go crary. Well, let us live in hope for better times.

AUNTY NO. 1. I also send two kinds of sauce to use

The first one I prefer. Pudding: 1 1-2 cups of finely chopped suct. 1 cup molasses, 1 cup sweet milk 2 rounding cups sifted flour. the fruit or part nuts. I prefer Dos rations 1-4 lb. currants. 1-4 lb.
preserved lemon peel, clipped up fine, 1
teaspoon anda. 1-2 teaspoon cinnamon.
mil. 1-3 teaspoon nutmeg. 1-4 teaspoon
tween dishes place carrot families. They Steam three hours. This is enough four baking powder cans. Pili

eat the whole-egg and, and to the sugar and butter. Let it get cold and stiff and

par, 1-1 cup-butter, creamed, 1 square unsended together remove from the fire and and the white-of strengtheaten stiff, of it get cold and unswitted the postding bot. This is very nice served bot, poured

No. 1 told of a way to use left-over bakedsbann. When my home was, in Williamster my nearest meighbor med for Monday's digner the roast left over from Sunday's digner. And the beans'left from Saurday'night's supper

Shookum: I, too, have had the pleasure of meeting sister Balsam Fir, and think she is just right. I have a pair of crossed spoons drawn by one of our best writers in two colored inks. I wish you might see them telling where B. F. passed one of her holldays, which I prize very highly. I have had it framed. If you ever come this way, will be only too glad to show it to you. I also have a pleture of Lakeeide cottage and several of the grounds on different sides of the house. She also sent me a picture of Ned with a gun, but someone made love to it once while I was showing those pictures. I was very sorry to lose it.

B. F.: Mrs. H. has just been here for two weeks, Left last Friday for a short stay in New York before returning to Maine. She is not in B— any more but much farther north, in Farmington. You never answered my last letter. Do you know a great writer in your state who takes the pen name of Fly Rod? Her

beoth as you like by adding water. I have made it this way many times and think it is fine.

Did not intend writing again so soon, but when I saw E. M. R. C. P.'s request and knew I could supply the recipe was glad I could do so and hope this is the one she wishes.

Dearie: I heard you are going back to the farm. Is it so?

Kind regards to all.

CRIMSON RAMBLER.

one she wishes.

I presume many of the Social Corner readers have the recipe for scripture cake, but there may be some who have not and who would like to look it up so I send it. Dear Social Corner Friends: We certainly had a page of very interesting let-ters last week. I like to read about the trips the sisters and brothers have taken. Even if I do have to stay home, I'm not Scripture Cake: Take of 1 Kings 17th 16: 1 cup: of Judge, 5th:25: 1 qt. when cool add 2 of Luke 11:12; Jeremiah 6th. deprived of seeing the lovely autumn colors, as we live on high ground. This has been the glittering mouth of the year. I am interested in "character reading" and cut out all those printed in The Bulletin. Crow's Feet had a nice letter about persons bern under the size of Likes. cool add 2 of Luke 11:12; Jeremiah 8th. 20: 1-2 cup 1 Kings 19th 10: 1 teaspoon, a pinch of Gen 19th, 26. Then Lev 26th: 26 for 3 hours. persons born under the sign of Libra. As that is mine, I read it over more than once. Some is true, but when it comes to "borrowing" I'm not in it, rather go

without than borrow Selinda, Calla Lily, Jennie and Mrs.

Dear Corner Sisters and Editor: I would like to know how many sisters go to hear Evangelist Rees in New London. I often wonder as I look over the large audience. I think he is a nice speaker, and the singing is so good. I hope many of the sisters are at the meetings, for it does the sent control. Dear Corner Sisters and Editor: I would like to know how many sisters go to hear Evangelist Rees in New London. I often wonder as I look over the large audience. I think he is a nice speaker, and the singing is so good. I hope many of the sisters are at the meetings, for it does the soul good.

Dom Pedro: I was interested in your letter What Can Be Seen in Groton. I have visited there and have seen the birds and many other things of interest. Grace: Was very glad you could send.

Selinda, Calla Lily. Jennie and Mrs.

Scilnda, Calla Lily. Jensie and Mrs.

Scide scickings.

Bob White: The barn is all done with nice cement floor. Old Veller walked on it and left his footprint. He is the rascle that caught the numming bird.

Good wishes to you all.

Scood recipes for stet pudding. The one without eggs is the one I make and I use sour milk always. Hoping you will have sour milk and left his footprint. He is the rascle that caught the humming bird.

Good wishes to you all.

Scood wishes to you all and left his footprint. He is the rascle that caught the humming bird.

Good wishes to yo Grace: Was very glad you could send in Alathia's sponge cake. I knew her and her dear mother, and so know was

than cake. Put into a greased pall and steam three hours. Serve with liquid sauce.

Serve with liquid so past the beautiful statue recently unveiled to commemorate the bravery of your recipe and had good tuck. I wish the sister who canned without cooking tomatoes would send in the recipe to keep

them. Why so silent? Would like to PEACE.

ANOTHER BEEF SUET PUDDING BECIPE.

With all good wishes to all sisters, DELIAH DEAL

WHO MAKES SWEET POTATO PIE

AND POP OVERS?

to love them. Their good deeds will always be remembered.

Tidy Addly: I canned my tomatoes by

Dear Social Corner Sisters: As E. M. R. C. P. asked for the recipe for suct pudding, I thought I would send in mine, which is very nice, and an old recipe, so might be what she wants; also Diana for a cap.

I'll send it. It has three different names, them to be confined so closely, and we make suct pudding, poor man's pud-knew what it means to us who have the

# HALLOWE'EN BLACK CATS.

Dear Corner Sisters: For a Hallowe'er party for the children make the table attractive by turning fruits and vege-tables into funny faced people. For a centerpiece use a basket of apples one tween dishes place carrot families. They can be made by using large ones for ree hours. This is enough the father and mother and smaller ones thing powder cans. Pill for the children. Stick toothpicks in when cold wrap in wax the small ones to make them stand

Cut out the small end to shape for ears, suff with cotton or curied hair, twist up the end of the legs with cotton for the tail and curi it on one side and fasten. The a yellow ribbon around for the en. The a yellow ribbon around for the neck. I use bright buttons for eyes and anything we were likely to have colder out out a circle of yellow paper and weather fasten around the buttons. They are Now much admided.

### DOM PEDRO. CEIMSON RAMBLER'S SUET PUD-

DING RECIPE.

ing company all summer. E. M. R. C. P.: Here is my recipe for

was my mother's recipe and much liked either lemon or vanilia. Of course, use this to suit the taste. I use either in quite large quantities myself. Shookum: I, too, have had the pleasthe family Suet Pudding: One cup beef suet, chop ped fine, one cup raisins, one cup sweet milk, one cup molasses, one teaspoor cach, salt, cloves, cinnamon and allspice two teaspoons soda, three and one-half cups flour. Steam three hours. This was always served with a sauce made of sugar, flour and hot water, sea-soned with salt, nummer and a teaspoon of boiled sweet cider.

WHERE FLOWERS GROW AND BLOS-

SOM. Dear Editor and Social Corner Sisters and Brothers: I thought I would tell you all I am taking in plants for my windows by the dezen. I love them all. Jack Frost has not got my flowers yet. They are lovely now. I expect him every They are lovely now. I expect him every night. Some one asked me if I covered up my plants every night. I guess I should have some job as I have most a hundred hills of dahlias and they are full of blossoms, mammoth zhnias and a bed of red popples and salvia.

Truly: I have some seeds for you.

Have you got those pictures? Wish could get some. Was pleased to read a let Ready: Was pleased to read a let-ter from you. So you are down with Sweet William and the old wood box. What pleasant times you will have. Anna Mell: Received your letter. Will Iola: Have you moved yet?
Olga: You never write. I got your

names mixed. Dearle: The butternut tree is chopped down, so you have lost your chance to sit under it, but you can sit on the logs, ou and Necia, if you come down soon, Ma of Greene Gables: I am glad you got home and made the nies. I know they were lovely. I think you hit me on mending. I rather sit down and crochet a nice little wheel than to darn old stockings.

you can stir with a spoon.

Suet Pudding: One cup each of chopped suet, stoned raisins, molasses and milk (sour if you have it), one teaspoon each of soda, cinnamon, clove and nuther and through the "wilderness" to Beach and through the "wilderness" to Beach than cake Put into a regretal than cake Put into a regretal fail. After crossing the railroad you sauce.

Suet Pudding No. 2: One cup each of the men who went to the World war chopped suet, raisins, molasses and milk, from St. John's parish. From the end one egg, three and one-half cups of flour, of Railroad avenue you are on the a little salt, one teaspoon each of soda, cinnamon, clove and nutneg. Boil three hours in a pudding mould set late a ket-life of water. If sour milk is used in place of sweet, the pudding will be much lighter. lighter.

Kitty Lou: Please send your recipe for falling hair. I would be very grateful Best wishes to all,

Davis there is a fine view of Plainfield where there is a fine view of Plainfield village and the surrounding country. From the top of Bradford hill to Ekonk brook near the home of Walter Davis there is a grand descent. From there it is a gradual ascent until the chest of the hill is reached just north of the home of Ed. Stewart Galup. This is 650 feet above sea level and is the highest part of the ridge. Here there is an unbroken view into the sur-

The Queen of Hearts is a very pretty

The other cemetery on the road easi

SAVILLAR

It might be what she wants; aiso Diana wished for a way to preserve citron.

To Preserve Citron for Cake: Peel citron, out into strips and remove seeds. Weigh the fruit and allow a pound of sugar to every pound of fruit. Make a smooth batter, put he a battered in boiler, cover tightly and boil three hours, when done set the root if preferred. Lay the strips of citron back in the boiling syrup and structil candied and coated with sugar. Lay on a platter to cool and dry.

A sheet or two, a pillow case and a ness." From here we go easterly past until candled and coated with sugar. Lay on a platter io cool and dry.

Suet Pudding: Two and one-half cups of flour, one cup of chopped suet, one cup milk or water, one cup milk or water, one cup molasses, one teaspoon soda, one teaspoon clinamon, a little nutneg. Steam fair haired girl. A loose gown of thin, three bours if in a loaf. I use an egg poacher and the custard cups make nice of individual cakes. Then boil one hour or steam.

Sauce for Pudding: Melt one tables appoon butter in a saucepan, add one taspoon butter in a saucepan and sale in the cond case and a mess.

A sheet or two, a pillow case and a mess.

A sheet or two, a pillow case and a mess.

The part the road 'eading to Campbell's where Dixon and Potter wove "Nigger Clein" before the Clivil war and made filling for army blankets during that war. Past the rulns of the old water power sawmill where R. H. Dixon put in colored satespoon.

A gay kimona, a sash and a few Japanese hair ornaments in the form of tiny emetery where the Gordons, Campbells, Welles, Alexanders and Kennedys, all spoon butter in a saucepan, add one tableblespoon flour. When smooth add gradually one cup of hot milk or water, stirring all the time. Pour this over a wellbeaten egg and one cup of sugar, flavor
to smit taste. This is fine.

A gay kimona, a sash and a few Japances hair ornaments in the form of thy
form a Japanese costume for a dark haired gir! who can
wear her hair in pompadour style.

A tramp costume consists of old clothes
to smit taste. This is fine. Theoda: Arrived home safe. That hubby of yours is some driver. The visit did me good, performed a cure.

Cady: I had to house when I read your issue letter. I think we that have always had their liberty around home know what it means to have a letter to the same to have a letter to the same to have a letter to the same to the farm. Thence past the James cannot home know what it means to the same to the farm. Thence past the James cannot be safe. That do not fit, and a piece of black courtplaster applied to several teeth, to give the effect of missing teeth.

A very good costume for a man is to dress as a skeleton, white against a dark suit, he would have all the party and their liberty around home know what it means to Campbell farm with its large elm on the east side of the road. (The elm is said to be the biggest tree in town) Who can write of the history of the from works?

I think that I have given you some idea of the route. Drive over it and see its beauties for yourself and then say if E. M. R. P. C. or myself have over-

season of the year in Willimantic, Wednesday, November 2th. Look for the lron works?

Corner colors on south side of Main I think the

friends are cordially invited to attend Bring dishes as usual, also something good to eat. The hostesses will be the Sunbonnet Sue: Can you tell what be-came of the stone that Elder Slocum

## WEATHER PREDICTIONS IN WIN TER.

Dear Editor and Sisters: Are von in

don't think I'm pretending to be, but here is a weather sign which an old Bay State farmer used to claim to be fall ly accurate: Wherever a thundersh Dear Corner Members: How do you you may expect an open winter. It do: I am back again after entertain-

According to the number of thundersuch pudding, and it is lovely: One-quar-showers we've had since Sept. 20, we ter pound suct, one pound figs run through the food chopper, two cups bread crumbs, two eggs, one cup milk, little same man used to say that a thunder-salt, one-half teaspoon of sods, one-half shower shortly before March 20 meant a

Floor Covering and Draperies WAY UNDER REGULAR PRICES

ALEX SMITH'S SEAMLESS AX-MINSTERS-Carpet size Axminsters in a good assortment of colorings and designs. These 9 by 12 Rugs have been selling for \$42.50-

SALE PRICE \$34.89 SEAMLESS TAPESTRY BRUS-SELS RUGS-These, too, are Alex Smith Rugs, 5 by 12 in size, and actually worth \$25.00 apiece-

HANDSOME NEGLIGEE SHIRTS SALE PRICE \$19.49 NAIRN'S PRINTED LONOLEUMcale and Woven Madras, and all Attractive patterns in this high grade floor covering. It is two

COLORS ARE GUARANTEED-"HIGH ROCK" FLEECE LINED yards wide, and has been selling for \$1.10 a square yard-SALE PRICE 830 excellent \$1.00 quality. All sizes in

CONGOLEUM (GOLD SEAL) FLOOR COVERING - The best known floor covering right now. It

is two and three yards wide, and we have been selling it for \$5c a square yard-SALE PRICE 64c 34-INCH CRETONNES - Som

newly arrived Cretonnes, in a good range of colors. Bought to sell for 29c a yard-SALE PRICE 22c QUAKER NET CURTAINS-Sam-

ple and two or three pair lots of genuine Quaker Net Curtains. The regular prices were \$2,00, \$2,50 and \$3.00 a pair. Some very attractive SALE PRICE \$1.79

QUAKER NETS BY THE YARD-Pretty filet net which we have been selling right along for 35c a yard-

# Hosiery and Underwear Department

The Boston fore Reid Ghughes Conn

CONTINUES UNTIL THE END OF THE MONTH

A GROUPING OF DEPENDABLE, SEASONABLE MERCHANDISE AT PRICES WHICH MAKE PURCHAS-

ING A PLEASURE. THESE END OF THE MONTH EVENTS ARE OF GROWING IMPORTANCE, AND

ARE ATTRACTING MORE AND MORE ATTENTION, AS THE PEOPLE OF NORWICH BECOME AC-

QUAINTED WITH THE CHARACTER OF THE BARGAINS WE GIVE TO THEM. COME IN AND SEE THE

THE END O' THE MONTH SALE IN THE APPAREL SHOP

Values to Be Taken Advantage of Before November 1st

Every Silk or Wool Dress In Our Stock

Has Been Reduced Twenty Per Cent.

During This Sale Only

One Special Lot of Silk and Wool Dresses

Canton Crepe, Crepe Back Satin, Wool Tricotine

All of Them Selling Regularly For \$35.00

Every Coat In Our Stock Reduced 10 Per Cent.

During This Sale Only

Sale Price \$15.98 During This Sale Only

MERCHANDISE. YOU WILL STAY TO BUY AND SAVE.

WOMEN'S MEDIUM-WEIGHT UNDERWEAR - Vests, pants and Union Suits for present wear or for the colder weather-Regular sizes, were \$1.00-

Extra sizes, were \$1.25— SALE PRICE \$1.10 Union Suits, were \$2.00-WOMEN'S \$1.25 UNION SUITS -

Low neck and sleeveless, but full ankle length suits, in all sizes from 36 to 42-SALE PRICE 890

WOMEN'S FLEECED UNION SUITS-Seft and warm. Sizes 5 and 6. Ankle length suits with Dutch neck and elbow sleeves. Reg-SALE PRICE \$1.50

CHILDREN'S PLEECE LINED years of age. Were 59c, 65c and SALE PRICES 49c AND 55c

BOYS' FLEECED UNION SUITS —Heavy, gray, fleeced suits for boys from 4 to 15 years of age. Reg-ular price \$1.25— SALE PRICE \$5c

WOMEN'S FULL-FASHIONED COTTON HOSE - Black Cotton Hose, full-fashioned. They will fit and wear well. Regular price \$1.00 a pair-

WOMEN'S COTTON HOSE-Made with half white sole. We sell them regularly for 39c a pair— SALE PRICE 29c

CHILDREN'S FINE COTTON Hose—Black, white and brown hose which we have been selling for SALE PRICE 19c AND 29c

### Silk Department YARD-WIDE MESSALINES - AN

colors in this lot of fine silks which are actually worth at least \$2.00 a yard-

SALE PRICE \$1.49

\$1.00 SHANTUNG-Imported Japanese Shantung, in the natural shade only. It is all silk-SALE PRICE 69a

40-INCH SATIN CHARMEUSE Still one of the most sought after silk weaves. This particular Charmeuse we show in navy, brown and black, and have been selling it for

SALE PRICE \$1,89

other wonderful bargain. This rich Crepe should sell for \$2.00 a yard. and we have it in a complete line of colors, also white and black-SALE PRICE \$1.57

40-INCH GRORGETTE CREPE -Nothing can take its place. In this \$2.00 grade we show a full line of both evening and street shades-

SALE PRICE \$1.48 YARD-WIDE SILK DUVETYNE-

This is selling at the present moment for \$5.98 a yard, and we have it in all the wanted shades-SALE PRICE \$4.69 SKINNER'S SATIN - No descrip-

tion is necessary. It is a yard wide, all silk, and we have it in black and colors. We sell it every day for \$2.75 a yard-

SALE PRICE \$2.39

dearer because missed for a season, The increased number of letters in th Corner page of the 22nd, was proof

THE MEN'S SHOP WONDERFUL MONTH END

VALUES

REGULAR 15c SOCKS - Sturdy

Cotton Socks, in black, gray or cor-dovan. Made with reinforced foot-

SALE PRICE 11c

HALF DOZEN FOR 60c

75c THREAD SILK SOCKS - Did

not pass the rigid mill inspection,

and consequently sell for much less, Have high spliced heel, and double

-Values on today's market from

SALE PRICE \$1.00

SALE PRICE 85c

WINSTED" WOOL UNDERWEAR

quality, and well made in ever-

SALE PRICE \$1.69

SALE PRICE \$1.98

ALL-SILK FOUR-IN-HANDS -A

very large showing of the newer desirable patterns and colorings. We

sell these regularly for 50c and the

SALE PRICE 39c

BOYS' OUTING FLANNEL PA

JAMAS-A fine weight for winter wear, and well made, trimmed with

MEN'S HEAVY-WEIGHT SWEAT

ERS-Dark oxford gray only. Made

with patch pockets and big shawl collar. Just right for the coldest weather, and worth \$4.00—

SALE PRICE \$2.59

SALE PRICE \$1.39

particular. All sizes up to

\$2.00 quality-

Soft, wooly Underwear of fine

\$1.50 to \$2.00. Made from fine Per

feet. Black or cordovan— SALE PRICE 39c 2 PAIRS FOR 75c

Paula: Thanks for the card and hop Cora B. A .: Do not recognize anything sisters would send in directions for making the round jute twine bags.

Best wishes from

TWICE TWENTY.

SUET PUDDING, CARROT MARMA LADE AND PICKLES BEETS. Dear Sisters of the Social Corner:

a recipe for suet pudding, which seventy-five years ago a man by the name of Burdick occupied the Swamp meeting house as a dwelling. At one time Mrs. Paul with her son and a widowed daughter, Mrs. Bently, and two ons, occupied it.

Can you tell some of the legends of depth, a tin pail, with a funnel from the hottom up through the center. A tight fitting cover and without a ball. Before pytting the mixture into the steamer, have the inside well greased. Have a large, deep kettle about half full of boiling water already for the steaming process and keep it boiling without stop ping for two hours, by adding more boil-ing water occasionally as needed. Or either side of the steamer are sma rings, at the fop sides. Use strings t tle to each side of the kettle, so tha The water should not come up

his signs read the last time I was past the farm. Thence past the James days because the farm. Thence past the James days because the farm thence past the James days because the farm thence past the James days because the farm t

other bowl, put one tablespoon or corn-starch, moistened with cold water; pour dahlias, calendulas, gaillardias and instead it gives it a new glossy in-boiling hot water onto it until quite chrysanthemums. Hope the winter stays ish. thin, stirring as you do this, then stir in the mixture of sugar and butter. Add a teaspoon of vanilla or lemon. This special steamer I suggest is also excellent for making steamed brown bread. I send in a recipe for carrot marmalade which I have recently used and like very much ( Carrot Marmalade: Two pounds of carrots, two large lemons. Put through the coarse food chopper. Cook separately

cup of sugar for each cup of bixture and boil till thick. Put into jelly glasses, with wax covering. Il done, and put into cold water, or allow to cool, and remove skins. Cut up if necessary. One quart of water beets were boiled in, add one quart of vinegar, one cup sugar, two tablespoons of salt. Boll this syrup and add beets; can while hot, n glass jars and seal.

Hoping these may be helpful to some one. Best wishes. RECIPE FOR BICH DARK FRUIT CAKE.

spirit is willing but the flesh is weak, else I would have written more often. 1492; Belated thanks for your card. should have loved to see the flower

salt, two teaspoons of baking powder, sifted in three small cups of flour, half teaspoon each of cloves, nutmeg and cinnamon, half cup of seedless raisins or died currants. Steam constantly for two hours. Be careful not to jar the kettle while steaming or to remove the kettle from its place.

The sauce I use for this pudding is as follows: Two tablespoons of butter, creamed with one cup of currants. It can be send in a recipe for a very dark, rich fruit cake? One that will some of a furniture polish I mix the sisters have been so useful and instructive in many ways. Will some one can of currant late as the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper? I have a feeling that it will prove benderate they are the life of any paper. I have a feeling that it will prove benderate they are the life of any paper. I have a feeling the state of any paper. I have a feeling the state of any paper. I have a feeling the state of any paper. I have a feeling the state of any paper. I as follows: Two tablespoons of butter, one send in a recipe for a very dark.

as follows: Two tablespoons of butter, fruit cake? One that will keep moist a creamed with one cup of sugar. Into angreed many months.

Sold many months.

The sauce I use for the published in with creaming some of the ingent and if well rubbed in with creaming some of the ingent and if well rubbed in with creaming some of the ingent and if well rubbed in with creaming some of the ingent and if well rubbed in with creaming some of the ingent and if well rubbed in with creaming some of the ingent and in the ingent and ingent and in the ingent and in the ingent and in the ingent and in the ingent and ing good many months.

In my garden I still have in bloom dahlias, calendulas, gaillardias and

QUEST.

Dear Social Corner: Last week E. M. R. C. P. asked for a recipe for beef suct pudding. I am sending the one I use Beef Suet Pudding: 'One cup of fine ground suct, one cup molasses, one teaspoon soda, rubbed in; one cup of milk one-half teaspoon salt, one-half teaspoon salt, one-half teaspoon salt. The morning teals are coursely such as the station. The morning teals are coursely salt with the station. through as it is good and never falls.

Beef Suct Pudding: 'One cup of fine

ANXIOUS FOR FALLING HAIR BECIPE. Editor of the Social Corner and Sis-

tera: For sometime past I have been an interested reader of your Social Cor-To read the different letters and chats of the sisters seems like one was ait-

having a personal chat with them.

New if Kitty Lou will send me her hair recipe, I shall be very grateful and

appreciative.

one-half teaspoon salt, one-half teaspoon all kinds spice, one cup raisins, one cup currants, one-half teaspoon and willimantic soon after ten o'clock and a sister will meet you. The autos turn at the school house and then look for a yellow bow. Please bring plate, cup. fork and spoon, and something to eat, and I will furnish the coffee and anything

that we need. and any brother that dare come. The hostesses will be Primrose. Curt and

LAST ROSE OF SUMMER.

GREETINGS FROM RED CLOVER Dear Editor and Social Corner Sis-ters: I have been much interested in reading the letters on the Corner page of Now I do not know the rules of the Social Corner, but I am writing to ask if Kitty Lou will send me the recipe for falling hair she wrote of in Saturday's paper, October 22nd.

Aunty No. 1: You gay you have one

To the Editor and Cornerites: I am not a member of the Social Corner but To the Editor and Cornerites: I gill
not a member of the Social Corner but
have been an interested reader for some
time. I naw the request of E. M. R. C.
P. for recipe for beef suet pinding, so;
and very good. I always make it
for Thanksgiving.

Beef Suet Pudding: One cup suet chopped fine, one cup raisins chopped fine, one
cup sugar, one cup molasses, one cup
sour milk, two eggs, one large teaspoon
noda, one teaspoon each of cinnamon,
cloves, autmeg and alispice, one-half
teaspoon sait, flour enough to make the
four and sodia sifted together, and last
the suet and raisins.

If this deem't find the waste basket
I shall be tempted to write again, as I
would like to add my bit about Beach
pond.

INTERESTED READER.

IT WOULD THE SOME HALLOWFEN COSTUMES.

Dear Editor and Sisters of The Social
corner: I haven't written for quite a
long time, so thought it time I toek my
pen hand and wrote. As Hallowe'en
the look my
pen hand and wrote. As Hallowe'en
the supar to the long my
pen hand my very good. I always make it
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INTERESTED READER.

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The Queen of Hearty is a very pretty

The Queen of Hearty is a very pretty

The other condemned to own.

The Gueen of Hearty is a very pretty

The other case for the bodies

The time hallowe'en to the long the body
to the light took my
to the long the hallowe'en
the popular to the body
to the long the hallowe'en
the popular to the body
to the body
to the hallowe'en
to the long the hallowe'en
the popular to the body
to feel took my
to the body to the body
to feel took my
to the bo SOME HALLOWE'EN COSTUMES.

costume made of crepe paper, the dress of the four corne to be made of white crepe paper, trimined with red hearts, and a large heart recent origin.

CLUB NO. 1 MEETS NOV. 2.

Dear Social Cerner: As the time is speak of is "Forge Hill" and gets its the sisters I wish to give notice that we will meet at the hall as usual at this season of the year in Willimantic, Wed-

broke out and was going to carve a coffin from for himself about forty years SISTER MIRANDA.

Can you tell the readers of the So-cial Corner about the last-Saturday-interested in the weather predictions for origin; the coming winter? Most of us are. I Sher ilke to compare the various prophets and see how they agree, or disagree. An editorial note in The Bulletin re-

Dear Editor and Social Cerner Sisters thought I would like to join your ranks. Will take for my pen name WANTS DIRECTIONS FOR ROUND

ANOTHER MEMERER

June gatherings at Beach Pond and the

sons, occupied it.

Social Corner Editor and Sisters: Isn't bice to be alive through all this beautiful weather we are having? Sometiful weather we are having? Some-times I think it is a good thing that sum-mer is not always here or some of us were used as a side-dish made into suctotash.

It was made by taking a large cups of
the cold beans, I can of, sweet corn and
the perk cut into-small places. If no pork
the left, cut we were three slices into bits,
small cup sugar; steam two hours,

As a sauce for the same, separate the
wolk from the white of one egg and beat
separately so as to be very light. Then
add half cup sugar, beaten into the egg
the left, cut we were shoving? Somesummer rather cooler than the average.

The head of Theodo's house says he
is predicting a mild winter from the
fact that the muskrats have not yet
built their winter houses. We hope that
he is right.

Will the sister who wanted to know
how to make start pudding, ter this it
would become hermits, content to spend
out days among the flowers in garden
and field, but when the frosts come and
we light the fire upon the hearth and
being not reach out and draft our friends
how to make start pudding, ter this it more than half way on the steamer. Use more is not always here or some of use a tight fitting cover on the kettle, so to would become hermits, content to spend our days among the flowers in garden and field, but when the frosts come and field, but when the frosts come and we light the fire upon the hearth and begin to reach out and draw our friends chopper, two eggs, one cup sweet milk.

Sue Pudding: One-half cup of suet, that has been through the coarse food chopper, two eggs, one cup sweet milk, about us once mare remains those one-half cup moleanes, one leaspoon of why are all the sisters so drawfully reck subbur and alive all as ingredients.